Pizza Dough Shaping and Stretching Machine

17.7″ (450 MM) HEATED PLATES · ADJUSTABLE THICKNESS · TRADITIONAL RAISED EDGE

45356

BE-IT-0045



Even Pizza Bases in Seconds

This pizza shaping machine presses dough balls into round, even pizza bases between two heated 17.7″ (450 mm) plates. It is easy for non-specialized staff to operate, with a stainless steel structure, a gear motor with cam drive, a compression timer and a thermostat for each plate. Ideal for restaurants and pizzerias.

The treated non-stick aluminum plates heat up quickly and let the pressed base slide off easily. Their special surface treatment allows working temperatures as low as 266°F (130°C) instead of 302–338°F (150–170°C), saving energy and helping preserve dough quality.

FEATURES

- Forms pizza bases with a traditional raised edge
- Dough thickness adjusted with the handle under the lower plate
- Separate digital thermostats for the upper and lower plates
- Pressing time adjustable from 0 to 1.5 seconds
- Stainless steel safety grille: the machine will not start unless it is in place
- Grille removes for quick cleaning of the plates once cooled
- Red emergency stop button and main rotary switch



Control Panel
Plate thermostats · press timer



Thickness Adjustment
Handle under the lower plate

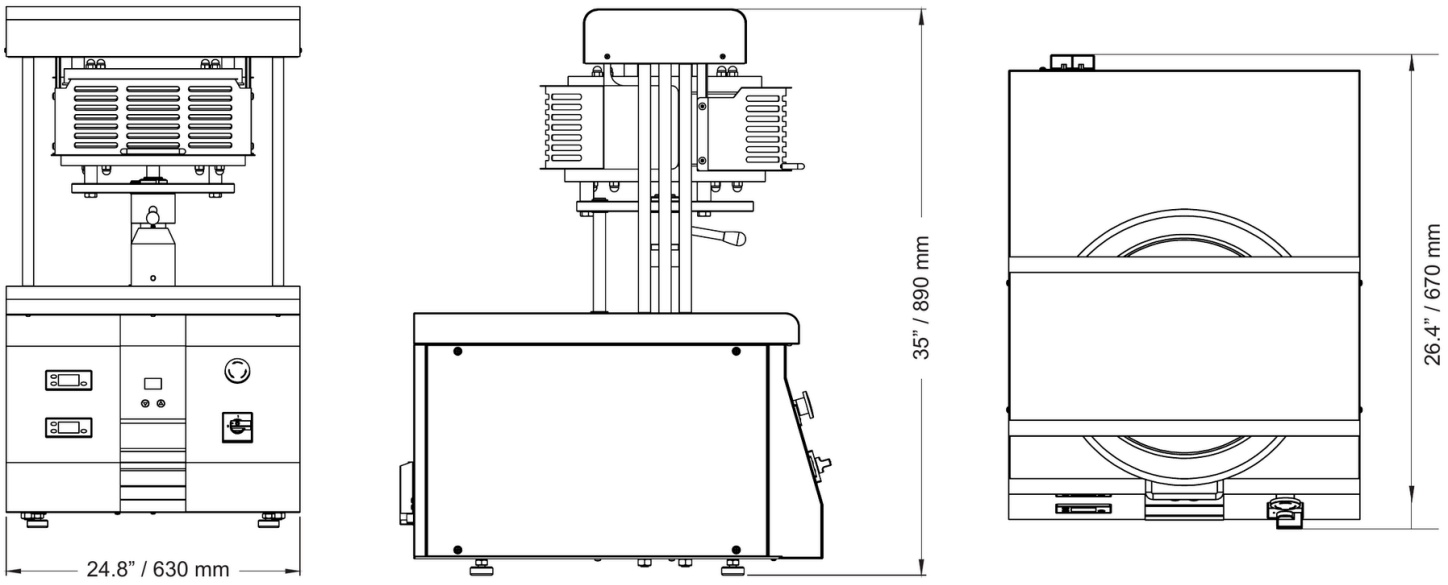


Safety Grille Open
Easy access to the plates

Technical Specification

Item	45356
Model	BE-IT-0045
Power	8.10 kW
Electrical	230 V / 60 Hz / 1 Ph
Upper & Lower Plate Diameter	17.7″ (450 mm)
Dough Ball Weight	8.8 – 17.6 oz (250 – 500 g)
Plate Temperature	266°F – 338°F (130°C – 170°C)
Plate Controls	Separate digital thermostat for each plate
Pressing Time	Adjustable, 0 – 1.5 seconds
Distance Between Plates	4.5″ (115 mm)
Net Dimensions (WDH)	24.8″ x 26.4″ x 35″ (630 x 670 x 890 mm)
Net Weight	280 lb (127 kg)
Certification	cQPS
Warranty	1 Year Parts · 1 Year Labor
Country of Origin	Italy

Technical Drawing



Dimensions rounded to the nearest tenth inch · Specifications subject to change without notice.